

Combi Lengthwise 10 GN 2/1-gas

Air-o-steam, the Electrolux convection steamers range, blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-steam range offers a choice of different models available in two levels of operation, providing a high degree of automation and an extensive range of accessories. The air-o-steam combis are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers. Therefore, any installation can be tailored to meet the needs of the caterer. The air-o-steam combis detailed are 4 gas models 10 GN 2/1 with different functional levels and different voltages.



OPERATING MODES

- Convection cycle (max. 300°C): ideal for meat to be cooked without humidity and "au gratin". In conjunction with the half-power function for all kinds of pastry cooking. The humidity generated by the food itself can be controlled by air-o-clima for a natural cooking.
- Steam cycle (max 130°C): for products that can be cooked in water. Steam cooking respects organoleptic properties of food and reduces weight loss.
- Mixed cycle (max. 250°C): ideal for most kinds of cooking. Impressive reduction of cooking times and food shrinkage.
- Air-o-steam ovens can cook by controlling either the cooking time or the product's core temperature.
- Regeneration cycle: it produces the best humidity conditions for quickly heating the products to be

regenerated (max. 250°C).

- Fan speeds: full, half speed (for delicate cooking such as for baking cakes). By using the "hold utility" a third fan speed is available. It works in impulses (5 seconds of full ventilation, then 120 seconds of inertia) for long and gentle processes as required for large pieces of meat. The "hold utility" is also perfect for keeping the food warm at the end of the cooking cycle.
- Low power cycle: for delicate cooking such as for baking cakes.
- Eco-delta: temperature inside the cooking cell is higher than the one of the food and raises accordingly.
- Low temperature cooking (automatic cycle): indicated for large pieces of meat, automatically selects the cooking parameters to achieve the lowest weight loss. It features ARTE (Algorithm for Remaining Time Estimation).

- Hot air cycle with cell breather opened to evacuate the humidity.
- Automatic sequence phases (7 for "version A", 2 for "version B").
- Break phase: set a time to delay the start of cooking programmes or to programme a break between two cooking cycles (for example to allow rising).
- Programme control setting (just for "version A" models): it allows to memorise, modify and cancel the cooking programs.
- Air-o-clean (just for "version A" models): 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons).
- Cell quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one.

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- Manual injection of water in the cell.
- Built-in retractable hand shower.
- Steam generator water draining with an automatic scale diagnosis system.
- HACCP management as standard: it allows recording the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points). According to the system requested it will be possible to record the cooking data with the oven's printer (optional) or directly in a Personal Computer.

PERFORMANCE

- Air-o-clima [Patented] (just for "version A" models): controls and displays the exact (single degree of accuracy) humidity degree of the oven atmosphere in hot air, mixed and regeneration cycles. Air-o-clima measures physically the real humidity level inside the cooking cell and acts consequently according to the set value. With hot air cycles, air-o-clima also manages to exhaust the excess humidity generated from the food.

- Air-o-flow: blows fresh air from outside through the new fan, which pulls the air in from the backside of the oven, after it is pre-heated and therefore without compromising the evenness of the cooking process. Multi-sensor food probe: 6 sensors, ½ °C accuracy.

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Height adjustable legs.
- Double thermoglazed door with two-stage opening to let out the steam for maximum security and four holding positions allowing easier loading and unloading manoeuvres.

- Halogen lighting in the cooking cell.
- Spray unit included as standard.
- Access to main components from the front panel.
- Platinum probe in the boiler to detect the presence of scale build-up.
- IPX5 water protection.
- Air-o-steam ovens meet and VDE safety requirements. Installation diagram:

D = overflow drain pipe

U = air intake

P = fumes outlet

N= cooling water inlet.

	AOS102GAGQ 260664	AOS102GADQ 260674	AOS102GBGQ 260665	AOS102GBDQ 260675
TECHNICAL DATA				
Power supply	Gas	Gas	Gas	Gas
	Natural Gas	LPG	Natural Gas	LPG
Functional level	Programmable; Top		Medium	Medium
Type of grids	2/1 Gastronorm;	2/1 Gastronorm;	2/1 Gastronorm;	2/1 Gastronorm;
Shelf capacity	10;	10;	10;	10;
Humidity control	●	●	●	●
Two-speed fan	●	●	●	●
Multi Point Probe	●	●		
Meat probe			●	●
N° of programs	100	100		
External dimensions - mm				
width	1208	1208	1205	1205
depth	1060	1060	1060	1060
height	1080	1080	1080	1080
Internal dimensions - mm				
width	640	640	640	640
depth	855	855	855	855
height	736	736	736	736
Power - kW				
boiler	25	25	25	25
auxiliary	1	1	1	1
electric	1	1	1	1
cooking chamber	27	27	27	27
gas	45	45	45	45
auxiliary	1	1	1	1
Net weight - kg.	229	229	229	229
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60

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INCLUDED ACCESSORIES				
TRAY RACK+WHEELS 10 GN 2/1,65MM PITCH-LW	1	1	1	1
ACCESSORIES				
NOT TRANSLATED	922165	922165		
NOT TRANSLATED	922189	922189	922189	922189
NOT TRANSLATED	922190	922190	922190	922190
NOT TRANSLATED	922191	922191	922191	922191
NOT TRANSLATED	922239	922239	922239	922239
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266	922266	922266
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305	921305
BANQUET RACK-51PLATES-75MM PITCH-10GN2/1	922052	922052	922052	922052
CUPBOARD BASE+TRAY SUPPORT- AOS 10GN2/1	922199	922199	922199	922199
EXHAUST HOOD WITH FAN FOR 10 GN2/1-LW	640794	640794	640794	640794
EXHAUST HOOD WITHOUT FAN FOR 10GN2/1-LW	640793	640793	640793	640793
FAT FILTER FOR OVENS 10X1/1-2/1	922178	922178	922178	922178
HOT CUPB.BASE+TRAY SUPPORT- AOS 10GN2/1	922200	922200	922200	922200
KIT (WHEELS+HINGES) FOR AOS 6&10 GN	922073	922073	922073	922073
KIT 4 ADJUSTABLE FEET	922012	922012	922012	922012
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091	922091	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092	922092	922092	922092
OPEN BASE+TRAY SUPPORT FOR AOS 10GN2/1	922198	922198	922198	922198
OVEN GRILL (ALUMINIUM) GN 1/1	922093	922093	922093	922093
PAIR OF 1/1GN AISI 304 GRIDS	922017	922017	922017	922017
PAIR OF 2/1 GN AISI 304 S/S GRIDS	922175	922175	922175	922175
PASTRY(400X600)RACK+WHEELS-80MM,10 2/1LW	922067	922067	922067	922067
PRINTER FOR HACCP BASIC VERSION REFRIG.	881457	881457	881457	881457
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306	921306
SLIDE-IN RACK WITH HANDLE-10 GN 2/1-LW	922047	922047	922047	922047
THERMAL COVER FOR AOS 10 GN 2/1	922048	922048	922048	922048
TRAY RACK+WHEELS 10 GN 2/1,65MM PITCH-LW	922043	922043	922043	922043
TRAY RACK+WHEELS 10 GN 2/1,80MM PITCH-LW	922045	922045	922045	922045
TRAY SUPPORT FOR AOS 10 GN 2/1	922041	922041	922041	922041
TROLLEY FOR ROLL-IN RACK AOS 10 GN 2/1	922042	922042	922042	922042
WATER FILTER FOR OVENS	922186	922186	922186	922186

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2007-05-02